Casanova di Neri

PIETRADONICE TOSCANA IGT



With Pietradonice, Casanova di Neri makes a great international variety its own. Cabernet Sauvignon is well known for its ability to reflect, interpret and be forged by a territory. Casanova di Neri's expertise in the vineyard and the cellar prove, once again, how a unique terroir can craft unique wines. A wine of decisive character and striking personality is the child of a special microclimate and a soil found nowhere else, one that contains the fragments of onyx that lend their name both to the vineyard and the wine itself. This is a magnificent red of immense depth, with huge aromas, fragrance and flavours. Its tannins are supremely elegant, conveying a sweet aftertaste that lingers in the mouth.

GIOVANNI NERI TASTING NOTES

This is a lively, deep red with an attractive, expressive bouquet combining a mix of red berries with bitter cherry and some citrus notes. It's in the mouth, however, that the dominant traits of 2018 come through most clearly, in perfect balance and very elegant tannins. Fresh hints of fruit carry through to suggest a great future for this vintage. The finish is a perfect balance of freshness and length that underscores the remarkable polish of Pietradonice 2018.

VINTAGE NOTES

The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.

VINTAGE
2018
APPELLATION
Toscana IGT
GRAPE VARIETY
100% Cabernet Sauvignon
HARVEST
Manual in the last week of September.
AGEING IN OAK BARRELS
18 months
ALCHOOL/VOL.
15°
DRY ESTRACT
32,1

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.
TOTAL ACIDITY
5,83
BOTTLING LOT.
521
SERVICE TEMPERATURE (°C)
16 - 17°

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